

THE
Housekeepers' Guide
AND
CATALOGUE OF ARTICLES



VERGISON
J.F. FRATHBONE,
ALBANY, N.Y.

MANUFACTURED & IMPORTED BY
PROWSE BROTHERS,
128 GREAT ST. JAMES STREET,
MONTREAL.



[1866]

ARTICLES ON LOAN.

To accommodate our Customers, we will keep Ready for Loan, for Evening Parties, &c:

Ivory-handled Knives, at 75c. $\frac{1}{2}$ doz. $\frac{1}{2}$ day.

Plated Forks, 75c. " "

" Tea Spoons, - 50c. " "

" Desert " - 75c. " "

" Table " - 75c. " "

" Cruet Frames, 50c. " "

ALSO,

For the Country and Seaside, for the Summer Months:

Cooking Stoves, at \$2.00 per month.

Iron Bedsteads, 1.00 " "

N.B.—All Articles Loaned will be charged at full prices until returned, and all damages when returned.

PROWSE BROTHERS,

DEALERS IN

House Furnishing

HARDWARE,

COOKING, HALL AND PARLOUR

STOVES,

IRON BEDSTEADS,

REFRIGERATORS,

BATHS,

WATER COOLERS,

AND MANUFACTURERS OF

Planished, Japanned and Plain

TINWARE;

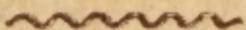
COPPERSMITHS,

Plumbing, Gasfitting and Painting.

MONTRÉAL

Fire Alarm Telegraph

SIGNALS.



Box No.

1. City Hall and Police Station, Jacques Cartier Square.
2. Engine House, Dalhousie Square.
3. Engine House, Court House Square.
4. Corner of St. Gabriel and St. Paul Streets.
5. " of St. Francois Xavier and St. Paul Streets
6. " of St. Francois Xavier and Notre Dame Sts.
7. " of St. Sacrement and St. Peter Streets.
8. " of Notre Dame and McGill Streets.
9. " of St. Paul and McGill Streets.
12. " of Queen and Wellington Streets.
13. " of Wellington and Dalhousie Streets.
14. " of Colborne and Gabriel Streets.
15. " of Wellington, McCord and Murray Streets.
16. Mill and Canal Works.
17. Grand Trunk Works.
18. Corner of St. Gabriel Market.
19. " of Seigneurs and William Streets.
21. " of St. Joseph and Canning Streets.
23. " of St. Joseph and Mountain Streets.
24. " of St. Maurice and Dupré Lane.
25. Police Station, Chaboillez Square.
26. Corner of St. Antoine and Geneviève Streets.
27. Corner of St. Antoine and Cemetery Streets.

Box No.

- 28. Corner of St. Antoine and Mountain Streets.
- 29. " of St. Antoine and Guy Streets.
- 31. " of St. Catherine and Mountain Streets.
- 32. " of Sherbrooke and Peel Streets.
- 34. " of St. Catherine St., and McGill College Av
- 35. " of Sherbrooke and Durocher Streets.
- 36. " of Brunswick and Dorchester Streets.
- 37. " of Beaver Hall Hill and Lagauchetière Sts.
- 38. Engine House, St. Catherine Street.
- 39. Corner of DeBluery and Dorchester Streets.
- 41. " of Chenneville and Craig Sts, Hose House.
- 42. " of St. Urbain and Dorchester Streets.
- 43. " of St. Urbain and Craig Streets.
- 45. " of St. Lawrence and Lagauchetière Streets.
- 46. " of St. Lawrence and St. Catherine Streets.
- 47. " of Sherbrooke and St. Lawrence Streets.
- 48. Gilbault's Garden.
- 49. Engine House, German Street.
- 51. Corner of St. Denis and St. Catherine Streets.
- 52. " of Sanguinet and Lagauchetière Streets.
- 53. " of St. Denis and Craig Streets.
- 54. " of St. Mary and Wolfe Streets.
- 56. " of Dorchester and St. André Streets.
- 57. Engine House, corner of Visitation and Craig Streets.
- 58. Police Station, Panet Street.
- 59. Corner of Panet and St. Catherine Streets.
- 61. Papineau Market.
- 62. Jail Gate, St. Mary Street.
- 63. Corner of St. Mary and Dufresne Streets.
- 64. Redpath's Sugar Refinery.
- 65. Corner of Fullum and Ontario Streets.

The Cost of Going to Housekeeping.

The undersigned respectfully present this Catalogue of Housekeeping Articles. In view of increasing our business, we have determined to put our prices at the lowest remunerative point, and have no hesitation in giving our prices to our Customers, assuring them that, for the quality of articles presented, the prices is marked down to its lowest possible rate. Other articles, doubtless, will be offered for less price, bearing the same shape and name, but, unless with the intention of making up the difference, they cannot be of the same quality.

Having superior facilities for obtaining, manufacturing and importing our wares, no house can honestly undersell us. Grateful to our numerous patrons for their favors in sustaining our enterprise, we pledge ourselves, by personal attention, to give entire satisfaction to all who may favor us with a call.

PROWSE BROS.

128 Great St, James Street.

Goods delivered in all parts of the city, and at the different Railroad Depots and Steamboat landings, free of expense.

PROWSE BROTHERS,

*Manufacturers of and Contractors for
the different branches of*

METAL BUILDING WORK,

—SUCH AS—

GALVANIZED IRON CORNICES,

GALVANIZED

IRON AND TIN ROOFING,

RAIN WATER SPOUTING;

ALSO, OF

COOKING RANGES,

FOR

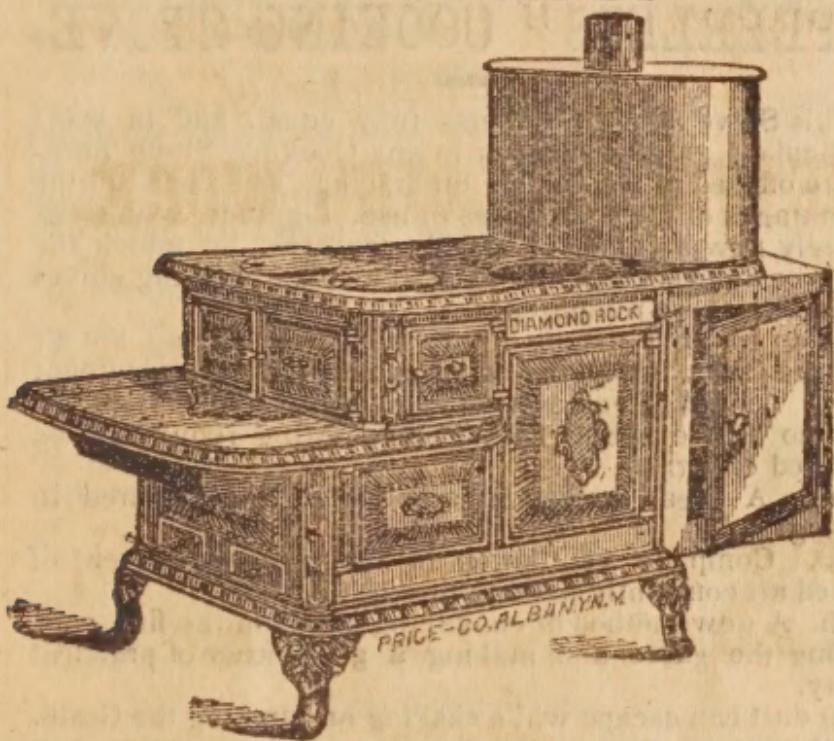
HOTELS,

STEAMBOATS and

PRIVATE DWELLINGS.

 Estimates furnished for the above.

STOVES.



PROWSE BROS.

Keep always on hand an assortment of most improved Stoves, manufactured in Albany and Troy, together with a choice selection of Canadian manufactured Stoves—making our Establishment emphatically the

STOVE EMPORIUM OF MONTREAL.

Stoves for Kitchen, Dining Room, Nursery, Parlor, Sitting Room, Chamber, Hall, Bed Room. Also for Offices, Public Houses, Churches, Stores, &c., adapted for either

WOOD OR COAL.

Shrewsbury Cakes.—Make a stiff paste of a $1\frac{1}{2}$ lb. of flour, three-quarters of a pound of sifted loaf sugar, a tea-spoonful of pounded cinnamon, half a pound of warmed butter, and 1 egg, with a little milk; roll it out thin, cut round, and bake on a tin in a slack oven.

“PEERLESS” COOKING STOVE.

This Stove is in all respects fully equal, and in some particulars greatly superior to any Cooking Stove heretofore offered to the public, embracing, as it does, all the advantages of the best stoves in use, together, with some entirely new and very desirable features, by which the faults or defects known to exist in all other cooking stoves are in this stove remedied.

By a new and patented method of introducing hot air into the Oven, the following valuable results are obtained.

1st. An equal temperature in all parts of the Oven, so that no article while baking or roasting requires to be changed or turned.

2nd. A great saving in amount of fuel required in Baking.

3rd. Complete ventilation of the Oven; a current of heated air constantly passing through it.

4th. A new method of conveying air upon the fire, consuming the gases and making a gas-burner of practical utility.

No dust can escape while shaking or dumping the Grate, and the arrangement of the Ash Pan is very simple, and works admirably.

The fire can be perfectly controlled and kept through an entire season without rekindling.

It has a new regulator for controlling the draft.

It has a large Oven, and is a quick baker.

It works equally well for coal or wood.

Every Stove is made of the best quality pure Pig Iron, and warranted not to crack.

It is mounted in the best manner, and for beauty of design and smoothness of castings cannot be surpassed.

In all the requisites of a first-class Cook Stove, the Peerless, as its name indicates, has no equal in the market.

Call and examine before purchasing elsewhere.

DIRECTIONS FOR USING.

Kindling.—Open the draft slides in front doors; close the register in regulator, opening damper in same. Turn

the oven damper back. Should you wish to kindle fire very quick, open front doors.

Baking.—Turn the oven damper toward the front of the stove. Have the draft slides in front doors open, and the regulator same as in kindling. Should your oven bake too quick, you can regulate the draft by closing the front draft slides or partially closing the damper in the regulator. Shake the grate through the small hole between the front doors. Always close the slides in front doors before shaking the grate. Open the door at the end of fire box, to dump the grate. Always use the poker after shaking the grate. The flue stopper is back of the ash pan, and the stove should be cleaned out at least once a month.

Roasting.—Prepare meat on the spit the same as for a tin roaster, before an open fire, and the meat when roasted will taste the same. Caution should be taken not to put in too much fuel at once, as there is danger of getting the oven too hot, which is not the case in other stoves.

Broiling.—Always have the draft slides in front door closed when broiling.

Red Ash Coal, stove size, is the best for baking purposes.

Manufactured by

PRATT & WENTWORTH,

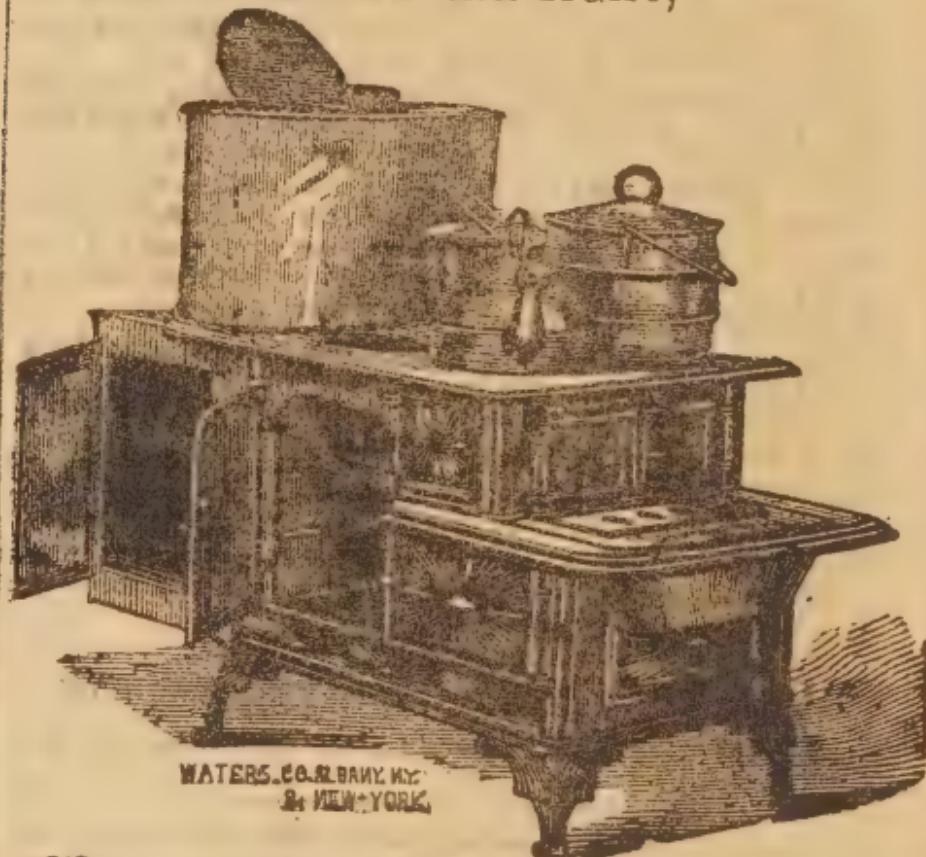
87, 89 & 91 North Street, Boston.

Family Pound Cake.—Beat to a cream half a pound of butter, and one pound of dried flour, half a pound of powdered loaf sugar, half a pound of dried currants, or caraway seeds, 4 well beaten eggs, and half a pint of milk; beat well together, and bake with care.

Queen Cake.—Mix 1 lb. of dried flour, the same of sifted sugar and washed currants. Wash 1 lb. of butter in rose-water, beat it well, then mix with it 8 eggs, yolks and white beaten separately, and put in the dry ingredients by degrees; beat the whole an hour; butter little tins, tea-cups or saucers, filling them only half full. Sift a little fine sugar over just as you put them into the oven.

THE CANADIAN.

A NEW AIR-TIGHT,

WATERS CO. ALBANY, N.Y.
& NEW YORK.

Large Oven Cooking Stove.

PATENTED 1860.

Honey Cake.—One pound and a half of dried and sifted flour, three-quarters of a pound of honey, half a pound of finely pounded loaf sugar, a quarter of a pound of citron, and half an ounce of orange-peel cut small, of pounded ginger and cinnamon three quarters of an ounce. Melt the sugar with the honey, and mix in the other ingredients, roll out the paste, and cut it into small cakes of any form.

DESCRIPTION.

The Canadian is carefully made and the joints well fitted. The fire chamber is so constructed, that the Canadian is a good Stove for either coal or wood. It has also a good wood fixture and is for country or city trade.

For the purpose of more thoroughly consuming the gas and smoke, the fire chamber is provided with a gas burning attachment.

The flues are arranged so as to be nicely adapted to the capacity of the Stove, securing a good draught at all times, and with any chimney.

The oven is large and under the fire chamber of unusual height. In the Canadian, baking can be done in any part of the oven evenly and with a moderate fire in less time than by the ordinary kind of stoves; because by the arrangement of the fire box, the heat acts upon the bottom of the oven direct as well as through the flues.

The doors are all lined with a non-conductor of heat, by which, the heat is effectually kept inside the stove for use, instead of being wasted when it is not wanted to heat the apartment—and a great saving of fuel effected.

A large hot Water Reservoir and Hot Closet are attached to the extension top Canadian.

The sizes are as follows :

PLAIN TOP.

No. 7, with 4 seven inch holes and long shifting centre.

8, " 4 eight " " " "

9, " 4 nine " " " "

EXTENSION TOP.

No. 7, with 3, 7 inch, 1, 8 inch, and 1, 10 inch hole.

8, " 3, 8 inch, 1, 9 inch, and 1, 11 inch hole.

9, " 3, 9 inch, 1, 10, inch, and 1, 12 inch hole.

Rich Bath Buns.—Work half a pound of butter into a pound of flour, to which add 5 well-beaten eggs with a table-spoonful of yeast; mix them with a little warm milk, cover the dough, and put it in a warm place to raise for an hour; then mix in 4 ozs. of loaf sugar, and 3 ozs. of caraway-comfits, and strew a few on the top of each bun, bake in a brisk oven, and when done, brush them over with milk and sugar.

In our Stock, will be found the Cheapest Stoves in the City, among these are :

- The CANADIAN, very large.
- " PRIDE OF CANADA,
- " WOODMAN, for long wood.
- " ONTARIO,
- " PREMIUM.



Hot Air Furnaces and Cooking Ranges. PORTABLE FURNACES.

Cheapest and most convenient method of heating dwellings by the use of a Portable Furnace in the basement of a building, the dirt attending the filling of a Hall Stove is obviated as well as the unsightliness of stove and pipes in a fine finished hall.

Spanish Puffs.—Put into a sauce-pan, half a pint of water and a quarter of a pound of butter; stir it till it boils, and mix in 4 table-spoonsful of flour, stir it well together, and add 6 yolks and 4 whites of eggs—two at a time; let it cool, and with a dessert-spoon, drop it into boiling clarified dripping or lard.

To make ginger-puffs, a tea-spoonful of pounded ginger may be added.

Coal Heating Stoves.



Canada Star.
Northern Light
Albanian.
Man.moth Heater.



Wood Heating Stoves.

Black Giant.
Fulton.
Wanderer.
And a variety of Box Stoves.

The Refrigerator.

Although of recent invention, it has come to be almost an absolute necessity in every respectable household. Only think of it. solid butter in dog days, sweet milk, meats kept fresh, fruit several days old as good as when plucked, &c., &c.

Then again, even in winter time, they can be used to keep articles from freezing. They will pay for themselves in a pecuniary point of view in one season, not to speak of the amount of comfort, &c., arising from their use.

CAUTION.

As there are numbers of Refrigerators made, which, (from their imperfect construction,) are nearly worthless, be particular to know that the one you purchase is
PROWSE'S PATENT SELF-VENTILATING REFRIGERATOR.

Patented May 23rd, 1866.

This article is offered with every confidence as being superior to anything of the kind heretofore in use. They are a combination of the closet and chest, partaking of the convenience of the one and the utility of the other. They have double doors, and are ventilated, and have a hook in the top upon which to hang meat or other articles. They are so finished as to render them a handsome piece of furniture for dining-rooms, pantries, &c.

Savoy Cakes.—Break 10 very fresh eggs into a pan with 1 lb. of sifted loaf sugar; set the pan in warm water and whisk very briskly for a quarter of an hour, or until the batter is quite thick and warm; take it out of the water and whisk until cold; stir in as lightly as possible, to mix it thoroughly, 1 lb. of flour: flavor with essence of lemon, or the rind of a lemon rubbed on sugar, pour it into a mould and bake.

Prepare the mould as follows:—Melt a little fresh butter—take off the scum, and pour it off the dregs; let it cool, and with a brush rub it well so that it looks creamy, into all points of the mould, and dust it with sugar and flour, mixed in equal quantities, sufficient to adhere to the batter.

The same preparation is used for sponge-cakes, when baked in a mould.

The Closet Refrigerator is made with one door extending nearly from top to bottom, thus rendering access to the entire Refrigerator.

Large numbers of this article have been sold the past two years in this city, and in no case have they failed to give entire satisfaction.

The number four has two compartments, each entirely separate from the other, making a very convenient article for hotels, boarding-houses, large families, &c.

The number five is one of the most complete ever made they contain separate compartments for *Meat and Game, Butter, Milk, and Wine.*



Bathing Apparatus and Toilet-Ware.

A variety of Plunge Baths from \$3 upwards.

Bathing Pans or Sponge Baths.

HIP OR SITZ BATH.

This Bath is found to be a most desirable kind for Hip and spinal affections, weaknesses, &c. The Bather sits in a very comfortable position.

CHILDREN'S BATHING TUBS, ASSORTED SIZES.

Foot Baths, a great variety of sizes and patterns.

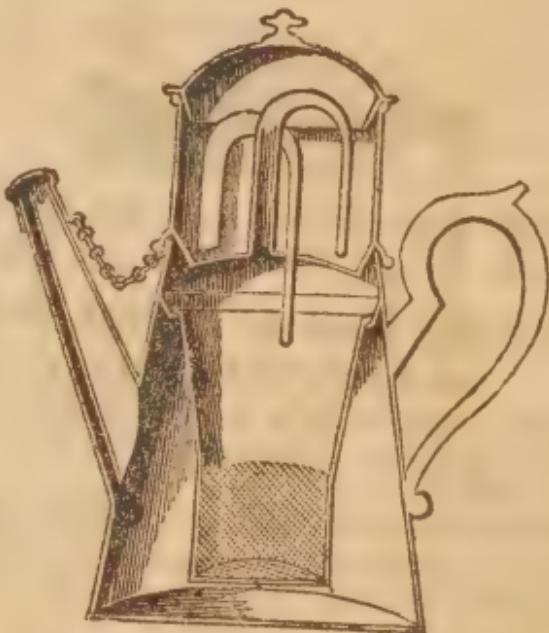
Water Cans for filling baths, of both plain and fancy finish.

Nuns.—Roll puff paste about a quarter of an inch thick cut it into rounds, or any other shape; lay upon one bit a small tea-spoonful of any sort of preserved fruit, wet the edges, and put over it another bit of paste; fry them in boiling clarified beef suet, or fresh lard; drain them upon the back of a sieve. Serve them in a napkin, and strew pounded loaf sugar over them.

TOILET SETS, CONTAINING WATER CAN, FOOT BATH AND SLOP JAR.

JAPANNED EWER AND BASIN,
Suitable for servants or nursery rooms.

Planished and Bright Tin Ware
Coffee Pots.



**The Old Dominion
'earls' Coffee Pots.**

Loyse's New English Coffee Urn.

**French Filter Coffee Pots, and a large variety of other
descriptions.**

Chocolate Pots.

Tea Pots of a variety of designs.



Milk Pans.

Sauce Pans, assorted sizes.

Coffee, Tea, and Water Pots, with Lamp Heaters.

Coffee Urns, round, oval and oblong

**Covered Meat Dishes, 18 to 20 inches, with or without
Hot Water Pans.**

Oyster Stewers.

Ash Dishes with Lamp Heaters.

Oblong " " " "

Oval " " " "

Egg Boilers.

Kisses — Beat the whites of 4 eggs till they stand alone. Then beat in, gradually, a pound of finely-powdered sugar, a tea-spoonful at a time. Add 8 drops of the essence of lemon, and beat the whole very hard.

Lay a wet sheet of paper on the bottom of a square tin pan. Drop on it at equal distance, small tea-spoonfuls of stiff currant jelly. Put a little of the beaten egg, and sugar it first, under the currant jelly. With a large spoon pile some of the beaten white of egg and sugar, on each lump of jelly, so as to cover it entirely. Drop on the mixture as evenly as possible, so as to make the kisses of a round smooth shape.

Set them in a cool oven, and as soon as they are colored they are done. Then take them out and place the two bottoms together. Lay them lightly on a sieve, and dry them in a cool oven, till the two bottoms stick fast together, so as to form one ball or oval.

Egg Slicers and Ladles.
 .“ Beaters.
 .“ “ Monroe's
 Rice Moulds.
 Pudding Moulds, Melon and other shapes.
 Jelly Moulds, a very large assortment.
 Plain and Fluted Cake Moulds.
 Charlotte Russe, do
 Boned Turkey do
 Potato and Vegetable do
 Jelly Moulds, a great variety; Jelly Strainers.
 Pastry, Biscuit, Border and Cake Cutters.
 French Patty Pans, for baking Sponge Cake, etc., a great variety of Patterns.
 Round Sponge Cake Pans.
 Fluted “ “ “
 Cake Pans—round, oval, oblong, square, octagon and fluted.
 Pudding Pans, all sizes and shapes.
 Summer Bakers.
 Bread Graters.
 Horse Radish and Nutmeg Graters.
 Dredging and Pepper Boxes.
 Muffin Rings, Apple Corers.
 Pie and Soup plates.
 Sausage Stuffers; Soup Kettles.
 Gravy Strainers.
 Milk do

Flannel Cakes.—Beat the yolks of 3 eggs, and put them into 1 quart of milk, stir in flour till it is about the thickness of buckwheat or pan-cake batter; then add 2 tablespoonfuls of yeast—if the yeast be good, $1\frac{1}{2}$ will do; and lastly, the whites of the 3 eggs, beaten light. Let it rise about 3 hours, and bake it on a griddle as you would buckwheat cakes.

Or:—Stir into 2 pints of flour as much milk as will make a light batter. Melt a large lump of butter, and add with it a little salt. Beat together 5 eggs, and stir them into the batter.

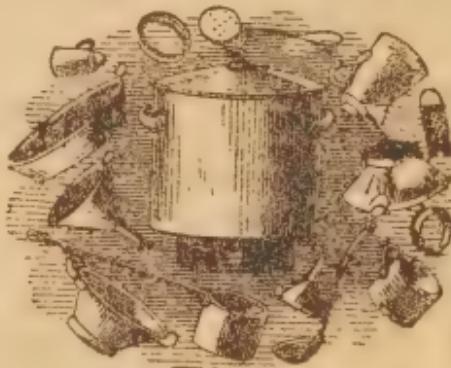
These cakes are to be baked on a griddle. Serve them with powdered sugar.

Milk Pails with Strainers.
 Cream Skimmers.
 Cullender ; Basting Ladles.
 Dish Pans ; Skimmers.
 Candle Boxes ; Candle Moulds.
 Fish Slices ; Oil and Fluid Lamp Fillers.
 Oil and Fluid Cans, all sizes.
 Painted Oil and Fluid Cans with faucets, from 6 to 30 gallons.
 Kitchen Lamps and Candlesticks.
 Save-alls ; Cups ; Measures, all sizes.
 Wash Basins ; Dippers ; Scoops.
 Perforated Lanterns.
 Square Lanterns, Glass Sides.
 Foot Warmers.
 Stomach and Breast Warmers.
 Etna Boilers ; will boil a pint of water in three minutes,
 very compact.
 French Etnas, with Lamp Heaters.
 Butter Pails.
 Covered Pails, all sizes.
 Tapir do all sizes.
 Water pails.
 Dinner Pails.
 Shaving Cups.
 Common Coffee pots—hold pint to six quarts.
 Squirrel Cages.
 Ice Cream Freezers, patent and common kinds.
 Milk Pans and Basins.
 Dust Pans ; Square Pie Tins.
 Round Pie Tins.
 Yankee do do scalloped.
 Dutch Buckets ; Tunnels.
 Hecker's Farina Boilers, or double tin boilers, to prevent
 burning or scorching
 Oyster Chafing Dishes ; Egg Pans.
 Dinner Plates ; Hand Spittoons.

Indian Slapjacks.—Miz 1 pint of sifted Indian meal and
 4 large spoonfuls of wheat flour into a quart of new milk
 and 4 eggs beaten, and a little salt. Bake them on a grid-
 dle, like buckwheat cakes ; eat with butter and molasses.

Set Planished Tin Dish Covers.
 Marking Cups; Pudding Boilers.
 Dripping Pans.
 Sprinkling Pots.

" " for Gardeners' Use.
 Tea Steepers; Sconces.
 Railroad Lanterns.
 Pot Covers.
 Milk Cans, with spouts.
 Large heavy Milk Cans, for Pedlers.



Furniture for Stoves and Ranges.

Tin and Iron Tea Kettles, all sizes.
 " " " Kettles, " "

Raised Flour Waffles.—Stir into a quart of flour sufficient lukewarm milk to make a thick batter. The milk should be stirred in gradually, so as to have it free from lumps. Put in a table-spoonful of melted butter, a couple of beaten eggs, a tea-spoonful of salt, and half a tea-cup of yeast.—When risen, fill your waffle-irons with the batter, bake them on a bed of coals. When they have been on the fire between 2 and 3 minutes, turn the waffle-irons over—when brown on both sides they are sufficiently baked.—The waffle-irons should be well greased with lard, and very hot before each one is put in. The waffles should be buttered as soon as cooked. Serve them up with powdered white sugar and cinnamon.

Tin and Iron Oval wash Boilers, all sizes.

" " Round Boilers, "

Steamers.

Dripping Pans.

Fry Pans.

Roasting Ovens.

Broiling Covers for steak.

Dutch Ovens for fire places.

All kinds and descriptions of Furnitures and articles in the Tin, Copper, and Sheet Iron line, made promptly to order. Manufacturing Tin Ware extensively, we are enabled to sell at the lowest prices at which a good article can be afforded.

Jobbing and Repairing, and putting stoves up, pipes, &c., promptly attended to by experienced hands.



Copper Work.

Copper Tea Kettles; Boilers; Stew Pans; Bien Maris; Stock Pots; Fish Kettles; Egg Bowls; Moulds and Pans of all descriptions on hand, and made to order.

Distillery and Brewery Copper Work in all its branches. Coppers; Boilers; Coolers—Stills and Worms.

Rice Waffles.—Take a tea-cup and a half of boiled rice—Warm it with a pint of milk, mix it smooth, then take it from the fire, stir in a pint of cold milk, and a tea-spoonful of salt. Beat 4 eggs, and stir them in, together with sufficient flour to make a thick batter.

Japannery.

FINE TEA TRAYS.

A very large assortment, of our own importation, of all the newest shapes and patterns, including the Victoria, Elliptic, Gothic, Imperial, Oblong and Common, in sets of 3 and 4, or singly.

Tumbler Trays; Waiters; Bread, Cake and Fruit Trays
Gothic and Elliptic Trays richly inlaid with Pearl.

Knife Trays and Boxes.

Tumbler Drainers.

Tea Caddies for grocers' and family use.

Perforated Nurse Lamp with China Cup and Tea Kettle.

Plain Nurse Lamps without Tea Kettle.

Lamps and Candlesticks.

Mica Lanterns; Match Safes.

Sand Match Safes.

Globe and Octagon Lanterns.

Square and Police Lanterns.

Plate Warmers, of very elegant patterns.

Toilet Pails, ornamented and plain.

“ Ewers and Basins.

“ Water Carriers and Foot Baths.

Water Pails, with or without covers.

Chamber Slop Pails—all sizes.

London Foot Baths.

Foot Baths, richly ornamented.

Knife Washers, to wash knives without wetting the handles.

Plate Carriers.

Wine Coolers, for one, two, three and four bottles.

Dust Pans; Spittoons.

Bed Lamps; Socket Lamps.

Stand Lamps; Cottage Lamps.

Paper Cutters; Cash Boxes.

Syrup for Liquors.—Put a quart of water into a saucepan, and let it boil; then drop into it, lump by lump, 1 lb. of loaf-sugar. When all the sugar is dissolved, let it boil again, and put it into a broad dish to cool; when cool it is fit for use.

Deed Boxes.

Lawyers' Desk Boxes.

Post Deliveries.

Ladies' Dressing Cases.

Spice Box with separate box for each spice.

Cake Boxes, round and square.

Sugar Boxes, in nests or separate.

Cheese and Cracker Boxes, for Saloons.

Tea and Coffee Canisters.

Bill Head Holders.

Snuffer Trays.

Dredge Boxes; Sand Boxes.

Dust Pans, with wood handle—very nice.

Molasses Cups; Sugar Bowls.

Trunks, all sizes; Tumblers.

Toy Trunks; Sayings Banks.

Toy Covered Pails; Buckets.

Toy Dust Pans; Wash Tubs.

Lamps, Cups, Tea Trays.

Rattles and Whistles, Lettered Plates.

Toy Wash Bowls, Box Graters.

Comb Cases, Toy Tea Kettles.

Gothic Banks, Toast Racks.

Housekeeping Hardware and Kitchen Utensils.

Iron Pots and Kettles—all sizes.

“ Scotch Bowls, polished—all sizes.

“ Spiders and Tea Kettles.

“ Griddles and Gridirons.

“ Flat Heaters.

Soap Stone Griddles—bake without grease.

Sauce Pans.

Lemon Syrup.—Boil 2 lbs. of loaf or crushed sugar with 2 pints of water; skim it till clear, then add the juice of 8 good lemons. The juice should not be strained till the syrup is done. Boil in the juice for about 10 minutes, the rind of 3 lemons. Let it boil 15 or 20 minutes. Strain and bottle it. This quantity will fill two claret bottles.

Frying Pans.

Porcelain Lined Kettles.

“ “ Sauce Pans.

“ “ Stew Pans.

Glass-coated Kettles—fire proof.

“ Sauce Pans—fire proof.

“ Frying Pans.

Tinned Iron Skimmers and Ladles.

Basting Ladles and Spoons.

Vegetable Ladles; Soup Ladles.

Toast Forks and Irons, various patterns.

Sad Irons and Stands.

Paste Jiggers; Larding Needles.

Meat and Game Skewers.

Shovels and Tongs; Pokers.

Waffle Furnace.

Coal Hods, Sifters and Shovels.

Brass and Copper Coal Scuttles—very nice, for the parlour.

Ash Pails.

Currant Wine.—Gather the currants when dry, extract the juice, either by mashing and pressing the fruit, or putting it in a jar, placed in boiling water; strain the juice, and for every gallon allow 1 gallon of water and 3 pounds of sugar. Dissolve the sugar in the water, and take off the scum; let it cool, add it to the currant juice, and put the mixture in a keg, but do not close it tightly till it has ceased fermenting, which will not be under a week. In 3 or 4 weeks it may be bottled. The white of an egg beaten, mixed with a tea-spoonful of cream of tartar, and stirred into the liquid, makes the wine clear and bright.

Or:—To every 3 pints of fruit, carefully cleared from any that is mouldy or bad, put 1 quart of water; bruise the former. In 24 hours strain the liquor, and put to every quart 1 lb. of sugar, of good midling quality of Lisbon.—If for white currants use lump sugar. It is best to put the fruit, &c., in a large pan; and when in 3 or 4 days the scum rises, take that off before the liquor is put into the barrel.

Those who make from their own gardens may not have sufficient to fill the barrel at once; the wine will not be hurt if made in the pan in the above proportions, and added as the fruit ripens, and can be gathered in dry weather. Keep an account of what is put in each time.

Ash Kettles with Sifters, for sifting Coal in the parlor without dust.

Russia and Japanned Coal Scuttles.

Elegant Steel Fire Sets and Standards—a great variety of patterns, and rich bronzed standards to match.

Blower Stands ; Iron Trivits.

Flesh Forks.

Tea and Table Spoons of tinned Iron, Britannia and German Silver.

Rat and Mouse Traps—a variety.

Oliver's Patent Rat Traps—winds up and will catch six or eight before running down ;

Box Coffee Mills.

Coffee Mills.

Parker's Coffee and Spice Mills—and a variety of other Makers.

Fire Carriers —assorted kinds.

Foot Scrapers.

Preserving Kettles, of bell metal, brass, porcelain and tin'd Iron.

Kitchen Andirons.

Cream Kettles.

“ Milk Bowls.

“ Evaporators.

Bronzed Iron Spittoons,

Tinned Iron Spoons for stirring cake.

“ Strainer Laddles.

“ Iron Vegetable Ladles.

Coffee Roasters for families—the best article for confining the aroma during roasting.

Patent Balances, with weights.

Spring Balances, with or without pan.

Steelyards.

Axes, Hammers and Hatchets.

Charcoal Furnaces—all sizes.

Snuffers of Steel, Iron and Brass.

French Blackberry Wine.—Boil together 5 gallons of ripe Blackberries, 7 pounds of honey, and 6 gallons of water, strain, and leave the liquor to ferment ; then boil it again, and put it into a cask to ferment.

Pressure Bell.

Tea and Dinner Bell, a large assortment, some very elegant
Cake Shovels, of steel and iron.

Umbrella Stands.

Bronzed Fire Stands, a variety.

Nut Cracks and Picks.

Carpet Tacks and Hammers.

Ice Mallets and Picks.

Brass and Iron Wire Sieves.

Brass Padlocks; Brass Chest Locks.

Laundry Articles.

Crimping Machine.

Italian Irons.

Fluting "

Quilling "

Puffing "

Piping "

Box " 2 Heaters.

Polished Shell Irons, 2 Heaters.

Sad or Flat Irons—all sizes.

" " Iron Stands.

Quilling Scissors, 2 and 3 prongs, for fluting Collars, Muslins, &c.

Iron Hat, Coat, and Umbrella Stand,

With Mirror—will take apart and carry anywhere with safety, and are more durable and elegant, and cost much less than Mahogany.

Several patterns Bronzed in various colors.

Rich Raspberry Wine.—Bruise the finest ripe raspberries with the back of a spoon; strain them through a flannel bag into a stone jar; allow one pound of fine powdered loaf sugar to one quart of juice; stir these well together and cover the jar closely; let it stand 3 days, stirring the mixture up every day: Then pour off the clear liquid and put two quarts of sherry to each quart of juice or liquid.—Bottle it off and it will be fit for use in a fortnight.

Obs.—By adding Cognac brandy instead of sherry, the mixture will be raspberry brandy.

Iron Bedsteads,

Of various designs and sizes—noted for their cleanliness and beauty; there are four sizes made—from 2 feet to 4 feet six inches wide; amongst the assortment are the well known imported English Patent Wrought Iron and Brass Bedsteads, with dovetail joints and patent sacking, and altogether free from Pins, Screws, or Nuts. The Bedsteads are all of the very best manufacture. They are constructed throughout with patent dovetail joints, and are as firm when put together, as if of one piece of metal; at the same time they can be put up and taken down in a few minutes, without the use of tools, being entirely free from screws or rivets. They are made of solid iron of patent iron tubing; and of patent brass tubing, the solid iron and patent iron tubing being japanned in every variety of colour.

Cribs and Cots.

Stump Bedsteads.

French ditto.

Canopy French ditto

Half-Tester ditto.

Tent ditto.

Four-Post ditto.

Portable Folding ditto.

Iron Chair ditto.

Iron Couches

Patent Portable Spring Couch Bedstead.

Officers' Portable Bedsteads

Parisian Iron ditto.

Bedding.

Beds, Bolsters, and Pillows.

Mattresses.

Remaking Mattresses, &c.

Bed Ticks.

Sally Lunn Tea Cakes.—To 1 quart milk, add a quarter of a pound of butter, 3 eggs, (yolks and whites beaten separately,) 1 tea spoonful of salt, 1 gill of yeast, beat it very light. Let it rise an hour, and bake it in a quick oven.

Wire Goods.

Double and Single Wire Gridirons.

Nursery and Grate Fenders to prevent Ladies' Dresses, Children's clothes, and Carpets from being burned.

Wire Dish Covers.

Round, oval and oblong, from 6 to 20 inches, a most excellent article to cover dishes of Meat, Butter, Fruit, Sweetmeats, Cheese, Bread, &c., either in the Pantry or on the Table.

Wire Meat Safes, of Wood and Wire.

Impervious to Flies and Insects—a variety of sizes.

Egg Whips, various patterns, flat and round.

Egg Ladles; Vegetable Ladles.

Toast Forks and Racks.

Egg Boilers; Swing Toasters.

Brass and Iron Wire Sieves.

Meat Drippers, for the Dripping Pan.

Tea and Coffee Strainer Balls.



Bird Cages.

A large assortment of all new styles.

Squirrel Cages made to order.



Electro-Plated Tea Set.

Electro-Plated and German Silver Table Forks.

66	66	66	66	Dessert "
66	66	66	66	Tea-Spoons.
66	66	66	66	Dessert "
66	66	66	66	Table "
66	66	66	66	Gravy "
66	66	66	66	Soup Ladles.
66	66	66	66	Sauce "
66	66	66	66	Toddy "
66	66	66	66	Salt Spoons.
66	66	66	66	Mustard "
66	66	Cruet Frames and Bottles,		
66	66	Cake Baskets,		
66	66	Butter Knives.		

Bird's Nest Pudding.—If you wish to make what is called "bird's nest puddings," prepare a custard,—take 8 or 10 pleasant apples, pare them, dig out the core, but leave them whole, set them in a pudding-dish, pour your custard over them, and bake them about 30 minutes.

Cheese Tray.
 " Scoop.
 Crumb Tray
 " Brush.
 " Gatherer.
 Wine Cooler.
 " Carrier.
 Champagne Nippers.
 " Cuter.
 Patent Cork Screw.
 Sardine Openers.
 Ale Mugs.
 Oyster Knives.
 " Forks.
 Ice Water Pitcher.
 Set Trays.
 Knife Trays.
 Silver Plate Basket.
 Dinner " "
 Bread Platter.
 " Knife.
 Butter Cooler.
 " Knife.
 Plate Warmer.
 Vegetable "
 " Dish.
 Fender Footman:
 " and Fire Irons.
 Fire Guard.
 Bellows.
 Coal Vases.
 Cornices.
 Cornice Poles.
 Curtain Bands.
 Umbrella stands.

Carrot Pies.—These pies are made like pumpkin pies.—The carrots should be boiled very tender, skinned, and sifted.

Apple Puffs.—Peel and core apples, and simmer them with a little water and sugar until they make a kind of marmalade; put this, when cold, into puff paste, ice it, and bake quickly.

Cornice Brackets.
 Curtain Bands.
 Tassel Hooks.
 Feather Dusters.
 Bellows.
 Call Bells.
 Fenders.
 Fire Irons.
 Fire Guards.
 Coal Vases.

5 Minute Ice Cream Freezer.

Three sizes for families, two large sizes for Hotels, Steamboats, Saloons, &c.

Almost every housekeeper has all the necessary materials at hand for making a delicious ice cream, yet how few enjoy this wholesome delicacy, simply because they do not know how readily, easily and cheaply it can be produced.

This Cream Freezer is a new and original article and a great improvement upon all former efforts in this line. It has a hollow cylinder to be filled with ice and salt, thereby bringing the cream to double the cooling surface of any other ; also, having flanges on the cylinder, and giving it a rotary motion by the handle on the top, mixes and freezes the cream evenly and well, in a few minutes.

DIRECTIONS FOR USE.

Have sufficient quantity of ice made fine by beating it in a bag or cloth ; mix with coarse salt in the proportion of two of ice to one of salt. With this fill the beating cylinder to a point even with the top of the freezer, then pack around the freezer in the tub until full ; the tighter

Potato Apple Dumplings.—Boil 12 (or more) white potatoes, pare them, put them hot upon your paste-board, and mash them with a rolling-pin ; add a little salt. When they are sufficiently mashed dredge in from your dredging box enough flour to make it of the consistency of dough made of flour, and then roll it out and make up your dumplings.

it is packed the better. Now put in the beating cylinder, then, having your cream thoroughly cooled, pour into the freezer, put on the cover and handle. After letting it stand about ten minutes, commence turning slowly at first, occasionally giving a few turns in the opposite direction. When the cream begins to stiffen, care must be taken not to let it remain too long in a state of rest, as the beater would become fixed. When the whole has become frozen, the beater should be taken out, the cream stirred down with a spoon and left to harden, or put into moulds.

The excellence of the cream depends much upon its being well beaten.

The freezer is kept from turning round by the spurs sliding between pieces of wood in the tub.

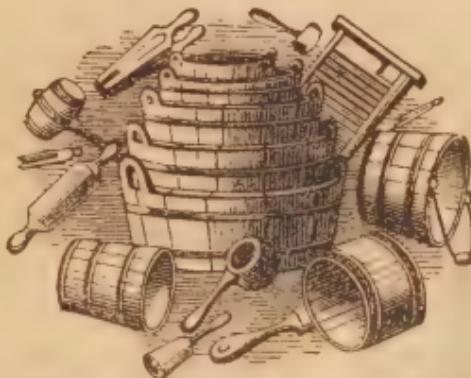
COMPOSITION FOR ICE CREAM.

Vanilla Ice Cream.—In half a pint of Milk boil one Vanilla bean, broken into small pieces, that the flavor may be entirely extracted, and mix with it two table-spoonsful of Arrow Root or powdered starch, adding cold Milk enough to make a thin paste, and beat the mixture thoroughly with a wire egg-beater, then stir into the above one pint of Milk, one pint of Cream, and one pound of powdered Loaf Sugar; strain into the freezer, and freeze according to directions.

Milk and the Yolks of Eggs may be substituted for Cream, when that article cannot be procured, in the proportion of four Yolks, well beaten, to one quart of Milk.

Lemon Cream.—From two quarts of Cream take one pint, into which stir one pound of Powdered Sugar, and the juice and grated rind of four Lemons, then beat the above mixture into the remaining three pints of Cream—strain and freeze as above.

A Cream Pudding.—Beat up the yolks of 4 eggs and 2 whites, add a pint of cream, and 2 oz. of clarified butter, a spoonful of flour, a little grated nutmeg, salt, and sugar, beat till smooth, bake it in buttered cups or paste.



Wooden and Basket Ware.

Painted Wash Tubs, all sizes.

Cedar " " " "

Painted Pails.

Varnished "

Cedar " Brass Bound, a very nice article.

Hard Wood Chopping Trays.

Wooden Bowls, all sizes.

Keelers, all sizes.

Salad Spoons and Forks.

Salt and Mustard Spoons.

Pastry Boards.

Rolling Pins.

Wash Boards, Zinc and Wood.

Potatoe Mashers.

Beef Steak Mallets.

Butter Prints.

Butter Moulds, with Stamps.

Strawberry Cream.—Squeeze through a bag the juice of one quart of ripe Strawberries, and stir into it one pound of Powdered Sugar and two quarts of Cream. If Milk be substituted, it must be brought to a simmer and left to cool before mixing. Strain and freeze as before.

Water Ice.—Sweeten the water with Powdered Sugar, and flavor it with the juice of any fruit you please. Strain and freeze it the same as directions for cream. Custards may be frozen in like manner with very little trouble.



Polishing Materials, &c.

Mount Eagle Tripoli, the best article known for cleaning brass, copper, silver, tin and glass.

Quarterman's Stove Polish for polishing cast and sheet-iron stoves, with very little labour and dust.

Also, Mexican Jet Lead and British Luster for blacking stoves.

Bath Brick and Rotten Stone for cleaning cutlery.

Shoe Blacking, Paste and Liquid.

Brushes and Feather Dusters.

Hearth Brushes, Plain and Fancy.

Dusting " " " "

Counter " " " "

Strawberry Ice-Cream, (excellent).—Pass a pint of picked strawberries through a sieve with a wooden spoon. add 4 ozs. of powdered sugar, and a pint of cream, and freeze.

Crumb Brushes, Fancy and Mahogany.

Floor " "

Window " "

Scrubbing " "

Corn " "

House Cleaning Brushes.

Shoe " "

Whitewash " "

Stove " "

Broom " "

Best Corn Whisks.

Extra Corn Brooms.

Feather Dusters, Steel's Patent, all sizes, very fine for dusting in stores, or for dusting furniture, as the dust is removed without scratching furniture.

Enamelled Ware.

Round Pie Plates—all sizes.

Oval " " "

Oblong " " "

Oval Pudding Dishes "

Oblong " " "

Preserving Pans "

Milk Dishes "

Sauce Pans "

Stew Pans "

Maslin Kettles "

A new and valuable article.

We are extensively engaged in manufacturing beautiful and useful Water Coolers, which stand pre-eminent for their adaptation to all who enjoy a draught of pure cold water. A small quantity of ice daily is sufficient for a sup-

Italian Cream.—Mix 1 pint of rich cream with half a pint of milk; sweeten it to your taste; add two gills of Madeira wine; 1 gill of rose water; beat these ingredients thoroughly; dissolve in boiling water 1½ oz. of isinglass; strain it through a napkin or sieve, and stir it into the cream; fill the moulds, and when firm turn out.

ply of ice-water, through the twenty-four hours. Every hotel keeper, dining saloon, family, office, store, steamboat, &c., should have one, and indeed would not do without one if made acquainted with their many merits over anything before introduced.

NOTE.—Care should be taken not to drop the ice into the cooler before putting in the water for fear of breaking a hole in the bottom. The cooler should be thoroughly washed with clear water before using.

Lemon Water Ice.—Rub on sugar the clean rind of lemons, squeeze the juice of twelve lemons, strain them, boil the sugar into a strong thick syrup, add to the juice half a pint of water, or good barley water, sweeten it with your syrup, add the white of an egg and jelly.

Pumpkin Pie (English).—Take out the seeds, and grate the pumpkin till you come to the outside skin. Sweeten the pulp; add a little ground allspice, lemon peel and lemon juice; in short, flavor it to the taste. Bake without an upper crust.

The Penny Pudding.—Take a penny roll with the crust rasped, one egg, half pint of milk, and rather less than two ounces of loaf sugar. Put the roll and sugar into a basin, pour upon them the cold milk, and let it soak an hour: then beat up the egg with the roll, sugar and milk put it into either a half-pint shape, or a cloth; and boil it twenty-five minutes if in a shape, or twenty minutes if in a cloth. Serve it up with a sweet wine sauce.

It may be made double the size, by using twice the quantity of every thing, and it will only take five minutes longer to boil it.

Charlotte Russe.—Line the bottom of a plain round mould with Savoy Biscuits, placing them close together in a star or some device, line the sides, placing the Biscuits edge-ways, to make them form a compact wall; put the mould upon ice; have ready a *Creme au Marasquin*, adding a glass of brandy. Fill the mould as it stands upon the ice, and leave it till the time of serving, then turn it over upon the dish and take off the mould.

PATENT SELF-SEALING JARS.

The following method of *Preserving Fruits, etc.*, have been practically tested the two past seasons, with the **PATENT JAR**, and, if carefully followed, will not only be found to succeed, but the whole operation of putting up **WINTER STORES** will be found so easy and simple, that the most inexperienced housekeeper need never fail. *Fruit and Vegetables* put up fresh in these JARS are admitted by medical men to be far more wholesome and nutritious than by the old plan of cooking.

One thing should be born in mind, and that a very important one, in selecting *Fruit* for preserving, that which is fairly ripe, without softness or bruise should be preferred and the same rule will apply to *vegetables*.

PEACHES.—Pare the peaches; halve or quarter; then pack in the Jar as closely as possible. Put the cover on loosely and place it in a cool oven, then raise the heat gradually until Jar and *Fruit* is heated through. Then take out of the oven and fill up the Jar to the top with boiling syrup, (say one quarter or half a pound of sugar)

Welsh Rabbit.—Cut bread half an inch thick, toast it on both sides very lightly, and cut off the crust: then cut a slice of fat cheese without rind, not quite so large as the toast, upon which lay the cheese in a toaster before a clear fire: watch it lest it burn or get hard, and when the cheese is thoroughly melted, remove from the fire, and season with mustard, pepper and salt. Some persons prefer the bread toasted on one side only.

to a quart of water): then screw on the cover, tighten, and when cool invert the Jar to see that it is perfectly tight; should it leak, give another turn to the cover.

PEACHES. No. 2. — After they are pared and halved, weigh them, then take quarter their weight of sugar, with sufficient water to dissolve it, put on to boil, and, if dark clear with Isinglass; if clear, skim it: put in the peaches, let them come to a boil, have ready and at hand the Jars well heated, and fill *entirely* to the brim, then screw on the covers, and when nearly cool ascertain by trying with the hand whether the covers are perfectly tight.

Pears may be prepared in the same way, less sugar being required for fruits with less acid.

TOMATOES.—WHOLE.—Choose thick flesh and little seed, skin them, squeeze out seeds as dry as possible, place the pulp in the Jar; put on the cover; set the Jar in cold water, bring to a boiling point; boil five minutes, then tighten cover.

SECOND PLAN.—After skimming, season to taste, and cook ready for the table: place in a heated Jar while hot, and tighten cover. Tomatoes may be kept perfectly by being cooked twenty minutes, and screwing them up while boiling hot in the Jars, also well heated.

QUINCES.—Pare, and half or quarter: put them in water and boil until tender, then place the fruit in the Jar hot; put a quarter pound of sugar to the quart of water that the Quinces have been boiled in; boil the Syrup and pour on the fruit until the Jar is full while it is boiling; tighten and set away.

Meat Pie with Potato Crust.—Cut beef or mutton into large pieces, and season them with pepper, salt and a finely shred onion, boil and mash potatoes with milk, so as to form the crust, with which line a buttered dish, then put in the meat with a tea-cupful of water lay the crust thickly over the meat, and bake about an hour and a half.

Plums can be preserved very fine by following directions for Peaches No. 1, and instead of peeling prick the skin with a pin.

Cherries, seeded, and such fruits as *Strawberries*, *Blackberries*, *Raspberries*, etc., may be sprinkled with sugar, and allowed to stand a short time until the juice begins to start; then place them in the preserving kettle; just allow them to come to a boil, then place in Jars as other fruit.

The above Receipts have been tried by a great many persons with entire success, and we have heard of several persons, the past season, putting up *Peaches*, etc., in our Jars without syrup—using water alone.

Devilled Biscuits.—Butter captain's biscuits on both sides and pepper them well; make a slice of cheese into a paste with made mustard, and lay it on upon one side; sprinkle Cayenne pepper on the top, and send them to be grilled. This may be varied by the addition of chopped anchovies, or the essence, divalo paste, or Chetney.



HAWSE'S PATENT

Portable Elevating, Folding & Revolving



CLOTHES DRYER,

Patented Jan. 3, 1860. Patent secured in
Great Britain.

The Subscribers beg leave to present to public notice a new and valuable invention which they are now introducing in this country,—Hawse's Patent Portable Elevating, Folding and Revolving Clothes Dryer. This machine is one of the most useful and important labor and time saving household articles ever offered to the public. Though it has been only a short time in the market, its complete success is a fixed fact, taxing the resources of the manufacturers to supply the demand.

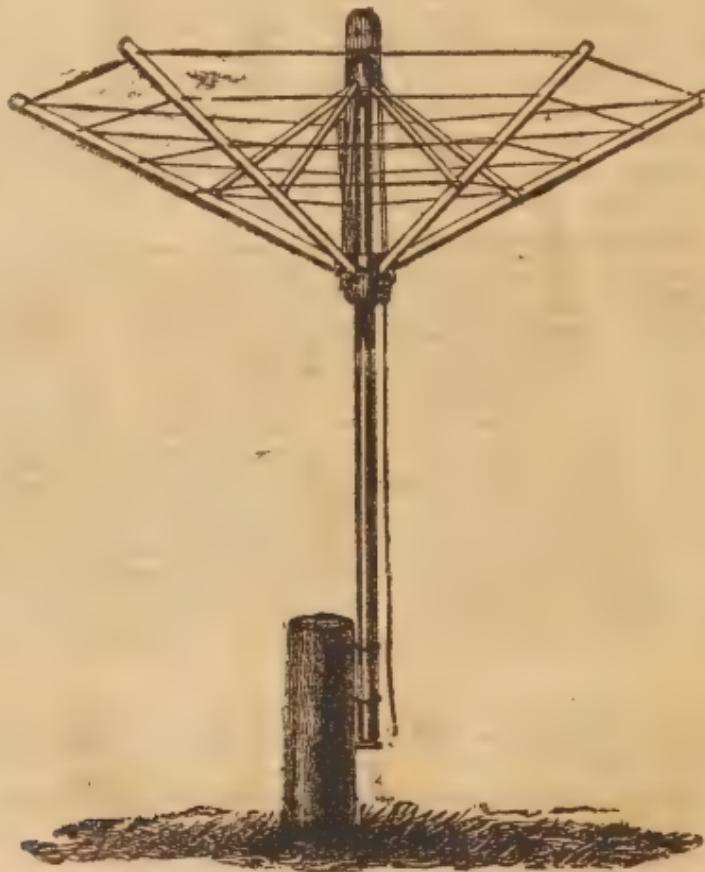
The drying of clothes after they have been washed is, in the ordinary, old-fashioned way, an operation requiring much space, much labor, and much exposure; and in the city, where space is so valuable, inconvenient, and often quite *expensive*. In winter the snow has to be shovelled away from a considerable area; and the line must be removed and replaced at a great expenditure of time, or it soon becomes worthless from the action of the weather. These and many other troubles which will readily suggest themselves to the intelligent housewife, are avoided by the use of Hawse's Dryer.

This machine is in the first place, compact and occupies an inconsiderable space. It may be set up anywhere.—either in the ground, on a post on a roof, or attached to a fence. It may be placed in a carriage-way, or in gardens, in the midst of shrubbery, or flowers, without injury, it can also be used within doors as well as without. In winter it is only necessary to shovel away the snow from a narrow path leading to the machine, and a space large enough for a person to stand upon, as an entire wash may be hung out and taken in without moving from the spot. The wind causes it to revolve, and the clothes are dried in about half the time required when spread on ordinary clothes-lines; besides preventing violent shaking or switching of clothes, by which they are frequently torn.

To Roast Cheese.—Mix two ounces grated cheese with the yolk of an egg, two ounces of grated bread, and about an ounce of butter, beat them in a mortar, with mustard, pepper and salt, to a paste which spread thickly on toast, and warm and lightly brown it in a Dutch oven.

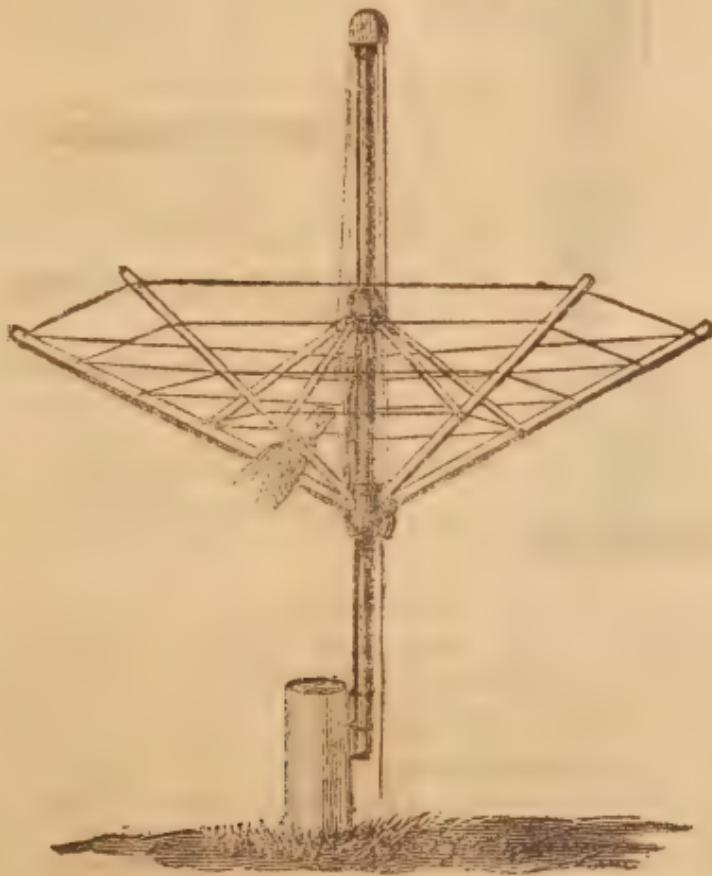
It is simple, portable, durable, and economical, and actually saves its cost in a few months. It is light and easily managed, besides, when filled with clothes or otherwise, quite attractive and ornamental. It can be put out, and the line spread ready for use, in less than one minute.

It consists of an upright standard, with a double pulley on the top, through which a cord passes, and by means of which the arms, with the clothes-line, are elevated and expanded or *lowered*, as may be desired. The Dryer is maintained at the proper height by the elevating cord passing



under a self-acting cam, which holds it at any point. When not in use it folds compactly together like an umbrella, and easily be removed under cover.

These machines are all made of the best material, and in the most thorough manner, and are warranted not to get out of order. No family using one could ever be induced to go back to the old system of hooks and fixed posts and lines, or make use of any other method. These statements are based on the assurances of purchasers; for though the machine has only been introduced into the



market within a few months, and in a few localities, it has met with an unexampled and unexpected demand.

One of our Dryers was exhibited at the Massachusetts Mechanics Fair, held in Boston in Sept., 1860, when it attracted more attention than any other household article; and the judges awarded a Medal and Diploma after a careful examination of its merits. Diplomas have also been awarded it by the Maine, New Hampshire, and Maryland State Fairs.



PRICES.

Size No. 1, including 150 feet of clothes-line,.....\$6.00

Size No. 2, including 120 feet of clothes-line,..... 5.00

Cost of socket, or neatly turned post with eye-bolts..... 50

Orders respectfully solicited and promptly executed.

A Trifle.—Whip cream, as directed, adding a little brandy and sweet wine, then lay in a glass dish sponge cakes, ratafia cakes, and macaroons, and pour upon them as much brandy and sweet wine as they will soak up, next, a rich custard about 2 inches deep, with a little grated nutmeg and lemon peel, then a layer of red currant jelly or raspberry jam, and upon the whole a very high whip. A trifle is best made the day before it is wanted.

LIST OF
KITCHEN SETS
 OF
TIN, IRON AND COPPER,
 WITH
BRUSHES AND TURNERY.

NO. 1 LIST.

This List is complete, and suitable for any house.

- 1 Stove and Trimmings.
- 1 Refrigerator,
- 1 Clothes Wringer.
- 1 Wire Meat Safe.
- 1 Basting Spoon.
- 1 Coffee Pot.
- 1 Tea "
- 1 Britannia Tea Pot.
- 1 Coffee Mill.
- 1 Japanned Candle Box.
- 1 Mincing Knife.
- 1 Meat Chopper.
- 1 " Saw.
- 1 Cinder Shovel.
- 1 Coal "
- 1 " Scuttle.

Red Currant water Ice.—Use either the syrup from currants, or currant jelly dissolved, and half a pint of barley water, always cold, use a little lemon juice, the rest as for former ices.

- 1 Tin Dust Pan.
- 1 Japan " "
- 4 Flat Irons.
- 1 Italian "
- 2 Iron Stands.
- 1 Flour Dredge.
- 1 Iron Fry Pan.
- 1 Omelet "
- 1 Fish Kettle.
- 2 Funnels.
- 6 Iron Spoons, Table.
- 6 Britannia " "
- 6 Tea "
- 1 Doz. Buck-handle Knives and Forks.
- 1 Table Steel.
- 1 Carving Knife and Fork.
- 1 Double Knife Tray.
- 2 Gravy Strainers.
- 1 Bread Grater.
- 1 Oval Iron Pot.
- 1 Enameled Preserve Pan.
- 1 Set Skewers,
- 1 Fish Slice.
- 1 Egg Slice.
- 1 " Ladle
- 2 Japanned Candlesticks.
- 1 Toast Fork.
- 3 Tea Trays.
- 2 Waiters.
- 1 Slop Pail.
- 1 Scale and Weights.
- 1 Spice Box.
- 1 Set Tin Dish Covers.
- 2 Sugar Canisters.
- 2 Tea "
- 2 Coffee
- 2 Jelly Moulds.

Ginger Cream Ice.—Make half a pint of good custard boiling an ounce of the best ground ginger, sweeten it, add, half a pint of cream, a little lemon juice, put into it when half frozen two ounces of preserved ginger cut in small dice; go on as for former ices.

- 1 Paste Jigger.
- 1½ Doz. Party Pans.
- 2 Enameled Tart Dishes.
- 2 " Pudding.
- 2 " Pie Plates.
- 3 Larding Pins.
- 1 Collander.
- 2 Cooks' Knives.
- 1 Cork Screw.
- 1 Egg Whisk.
- 1 Flesh Fork.
- 1 Hair Broom.
- 1 Pair Steak Tongs.
- 1 Corn Broom
- 3 Stove Brushes.
- 2 Scrubbing "
- 1 Set Shoe "
- 1 Bannister "
- 2 Plate Leathers.
- 1 Silver Plate Basket.
- 1 Chopping Board.
- 1 Paste Board and Pin.
- 2 Hair Sieves.
- 1 Potatoe Masher.
- 1 Lemon Squeezer.
- 2 Wood Spoons.
- 1 Knife Board.
- 1 Clothes Horse.
- 2 Dish Pans.
- 2 Glass "
- 2 Wood Bowls.
- 2 " Pails.
- 1 Bread Pan.
- 1 " Knife.
- 1 " Box.
- 1 Cake Turner.
- 2 " Tins.

Currant Ice-Cream.—Put one large spoonful and a half of currant jelly into a basin with half a gill of syrup, squeeze in one lemon and a half, add a pint of cream and a little cochineal, then pass it through a seive and finish in the general way.

- 1 Tin Dipper.
- 1 Egg Boiler.
- 1 Hand Bell.
- 1 Ice Cream Freezer.
- 1 " Pick
- 1 " Mallet.
- 2 Match Safes.
- 1 Mincing Machine.
- 1 Milk Strainer.
- 4 " Pans.
- 1 Nut Cracker.
- 2 Doz. Preserve Cans.
- 1 Shovel and Tongs.
- 1 Skimmer.
- 1 Tea Infuser.
- 1 Vegetable Grater.
- 1 Eight Day Clock.

Price Complete,

\$150,00

NO. 2 LIST.

Suitgble for Good Class Houses.

- 1 Stove and Trimmings.
- 1 Refrigerator.
- 1 Basting Spoon.
- 1 Coffee Pot
- 1 Tea "
- 1 Britannia Metal Tea Pot.
- 1 Coffee Mill.
- 1 Japanned Candle Box.
- 1 Mincing Knife.
- 1 Meat Chopper.

Brown Sauce.—Fry an onion in butter and flour until it becomes brown, then simmer it in a glass of port wine, with a table-spoonful of soy and walnut catsup, seasoned with salt and Cayenne; strain it, and thicken it with the necessary quantity of melted butter.

- 1 Meat Saw.
- 1 Coal Scuttle and Shovel.
- 1 Dust Pan.
- 3 Flat Irons.
- 1 Italian “
- 1 Iron Stand.
- 1 Flour Dredge.
- 1 Funnel.
- 6 Iron Spoons.
- 6 Britannia Spoons.
- 6 Tea. “
- 6 Buck-handle Knives and Forks.
- 1 Table Steel.
- 1 Pair Carvers.
- 1 Gravy Strainer.
- 1 Bread Grater
- 1 Oval Iron Pot.
- 1 Set Skewers.
- 1 Fish Slice.
- 2 Japanned Candlesticks.
- 1 Toast Fork.
- 3 Tea Trays.
- 1 Waiter.
- 1 Slop Pail.
- 1 Sugar Canister.
- 1 Tea “
- 1 Coffee “
- 1 Paste Jigger.
- 1 Doz. Patty Pans.
- 2 Tin Tart. “
- 2 “ Pudding “
- 2 “ Pie Plates.
- 1 Collander.
- 1 Cork Screw.

Rich Dutch Fish Sauce.—Put two ounces of butter with two table-spoonful of flour, into a quarter of a pint of water or gravy: simmer and stir, adding half a tea-cupful of cream beaten with the yolks of four eggs, and three table-spoonful of horseradish vinegar, warm, but do not boil together, add salt and the juice of half a lemon, and strain through a sieve.

1 Egg Whisk.
 1 Flesh Fork.
 1 Corn Broom.
 1 Chopping Board.
 1 Paste " and pin
 1 Hair Sieve.
 1 Potatoe Masher.
 1 Wood Spoon.
 1 Knife Board.
 1 Dish Pan.
 1 Glass "
 1 Tin Dipper.
 1 Cake Turner.
 2 Match Safes.
 1 Bread Box.
 2 Tin Dishes.

Total,

Price, \$75.00.

NO. 3 LIST.

Suitable for Small Houses.

1 Basting Spoon.
 1 Coffee Pot.
 1 Tea Pot.
 1 Britannia Metal do.
 1 Candle Box,
 1 Mincing Knife
 1 Meat Chopper.
 1 " Saw,
 1 Coal Shovel

To Stew Old Peas.—Soak a quart of good boiling peas in water an hour, and put them in a stew-pan, with weak gravy, a slice of lean bacon, and a tea-spoonful of white sugar: stew till tender, then take out the bacon and mix well with the peas a beaten egg or two, and a bit of butter rolled in flour.

- 1 Coal Hod.
- 1 Dust Pan.
- 3 Flat Irons.
- 1 Italian Iron.
- 1 Iron stand.
- 1 Flour Dredge.
- 1 Pepper Box.
- 1 Funnel.
- 6 Iron Spoons.
- 6 Britannia Table do.
- 6 Tea do.
- 6 Knives and Forks.
- 1 Table Steel.
- 1 Pair Carvers.
- 1 Gravy Strainer.
- 1 Bread Grater.
- 3 Tea Trays.
- 1 Set Skewers.
- 2 Japanned Candlesticks.
- 1 Slop Pail.
- 1 Sugar Canister.
- 1 Tea and Coffee do.
- 1 Paste Jigger.
- 2 Pudding Pans.
- 2 Tin Pie Plates.
- 1 Collander.
- 1 Egg Wisk.
- 1 Flesh Fork.
- 1 Corn Broom.
- 1 Hair Sieve.
- 1 PotatOE Masher.
- 1 Wood Spoon.
- 1 Knife Board.
- 1 Dish Pan.
- 1 Glass do

Anchovy Sauce.—Season melted butter with essence of anchovies, and a little lemon juice. Or, pick, but do not wash two or three anchovies, beat them to a paste, with fresh butter, pass the paste through a sieve, add flour, and proceed so for melted butter.

1 Dipper.
 2 Match Safes.
 1 Bread Box.
 2 Tin Dishes.
 1 Paste Board and Pin.
 1 Chopping Board.

Total,	Price,	\$30.00
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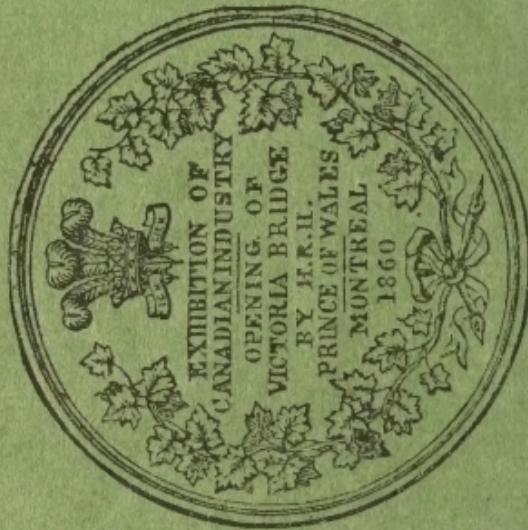
String Beans Fricassed.—When nearly boiled tender, strain the beans, and put them into a stew-pan with a teacupful of white gravy; add 2 table-spoonful of cream a little butter and flour, simmer a few minutes, season, and serve,

To Whip Cream.—Sweeten a bowl of cream with loaf sugar and flavor it with orange-flower water, any juicy fruit, or lemon or orange, by rubbing sugar on the peel, set another bowl near the above, with a sieve over it; then whip the cream with a whisk, and, as it rises in a froth, take it off with a skimmer, and put it into the sieve to drain; whip also the cream which drains off, and when done, ornament with lemon-raspings. This cream may be used before it is set upon custard, trifle, or syllabub.

Boiled Maize Pudding.—Stir Indian meal and warm milk together “pretty stiff;” a little salt and two or three great spoonfull of molasses added: also a spoonful of ginger, or any other spice that may be preferred. Boil it in a tight-covered pan, or in a very thick cloth: if the water gets in, it will ruin it. Leave plenty of room, for Indian meal swells very much. The milk with which it is mixed should be merely warmed; if it be scalding hot the pudding will break to pieces. Some-chop suet very fine, and warm in the milk: others warm thin slices of apple to be stirred into the pudding. Water will answer instead of milk.



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